

**Claims**

1. A method of preparing a potato based food product , the method comprising the steps of:
  - 5 processing potatoes into potato articles having a desired size and shape,
  - blanching said potato articles,
  - dipping said blanched potato articles in a solution to prevent non-enzymic oxidation of the potato articles,
  - drying said potato articles,
  - 10 coating said potato articles in an emulsion containing starch, oil, salt and colouring,
  - introducing said coated articles into a hot air environment; and
  - removing said articles from said hot air environment.
- 15 2. A method as claimed in claim 1 wherein the step of blanching the articles comprises immersing the potato articles in a heated water bath at a temperature of between 70 °C to 95 °C for between 5 minutes to 20 minutes.
3. A method as claimed in claim 1 or claim 2 wherein the step of dipping said  
20 blanched potato articles in a solution to prevent non-enzymic oxidation of the potato articles comprises immersing the articles in a Sodium Acid Pyrophosphate solution.
4. A method as claimed in claim 3 wherein the Sodium Acid Pyrophosphate solution comprises 1% Sodium Acid Pyrophosphate.
- 25 5. A method as claimed in claim 3 or claim 4 wherein the Sodium Acid Pyrophosphate solution is provided at a temperature of 65 °C and the articles are immersed for a time period of around 60 seconds.
- 30 6. A method as claimed in any preceding claim wherein the step of drying the blanched and dipped potato articles comprises introducing the articles into an elevated temperature environment.

7. A method as claimed in any of claims 1 to 5 wherein the blanched and dipped potato articles are dried at ambient temperature.

5 8. A method as claimed in any preceding claim wherein the emulsion comprises a mixture including water, oil, starch, colouring, emulsifier, stabilizer and salt.

9. A method as claimed in claim 8 wherein the emulsion comprises:

10	Water	53.00% - 60.00%
	Sunflower Oil	24.00% - 28.00%
	Starch (Hylon V11)	10.00% - 12.00%
	Tumeric	0.01% - 0.10%
	Liquid Paprika	0.01% - 0.10%
15	Hamultop 391 emulsifier	0.80% - 1.00%
	H0w 1 stabiliser	0.10% - 0.30%
	Salt	4.00% - 6.00%

10. A method as claimed in any of claims 1 to 8 wherein the emulsion comprises a  
20 mixture including water, oil, starch, flour, dextrin, gum, Sodium Bicarbonate, salt, colouring, oil, Sodium Acid Pyrophosphate and dextrose.

11. A method as claimed in claim 10 wherein the emulsion comprises:

25	Water	48.00% - 54.00%
	Sunflower oil	13.00% - 16.00%
	Modified Potato Starch E1412	9.00% - 11.00%
	Rice Flour	5.00% - 7.00%
	Potato Dextrin	9.00% - 11.00%
30	Maize Starch	4.00% - 6.00%
	Xanthan Gum	0.01% - 0.10%
	Sodium Bicarbonate	0.30% - 0.40%

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	Puron AG	0.40% - 0.50%
	Salt	1.00% - 2.00%
	Tumeric Extract Powder	0.01% - 0.10%
	Paprika Oleoresin	0.01% - 0.10%
5	Vegetable Oil	0.01% - 0.10%
	Dextrose	0.30% - 0.40%
	Guar Gum	0.01% - 0.10%

10 12. A method as claimed in any preceding claim, the method may including the additional step of drying the potato articles after coating in the emulsion.

13. A method as claimed in claim 12 wherein the second drying step comprises introducing the coated articles into a warm air environment.

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14. A method as claimed in claim 13 wherein the coated articles are dried at a temperature of between 100 °C and 130 °C.

15. A method as claimed in claim 14 wherein the coated articles are dried at a  
20 temperature of between 105 °C and 120 °C.

16. A method as claimed in any preceding claim wherein the final step of introducing the coated articles into a hot air environment comprises introducing the coated articles into an impingement oven.

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17. A method as claimed in claim 16 wherein the hot air environment has a temperature of between 240 °C to 285 °C.

18. A coating for a potato article, the coating comprising an emulsion containing  
30 oil, starch, salt and colouring.

19. A coating as claimed in claim 18 wherein the emulsion comprises a mixture including water, oil, starch, colouring, emulsifier, stabilizer and salt.

20. A coating as claimed in claim 19, the emulsion comprising:

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	Water	53.00% - 60.00%
	Sunflower Oil	24.00% - 28.00%
	Starch (Hylon V11)	10.00% - 12.00%
	Tumeric	0.01% - 0.10%
10	Liquid Paprika	0.01% - 0.10%
	Hamultop 391 emulsifier	0.80% - 1.00%
	H0w 1 stabiliser	0.10% - 0.30%
	Salt	4.00% - 6.00%

15 21. A coating as claimed in claim 18 wherein the emulsion may comprise a mixture including water, oil, starch, flour, dextrin, gum, Sodium Bicarbonate, salt, colouring, oil, Sodium Acid Pyrophosphate and dextrose.

22. A coating as claimed in claim 21, the emulsion comprising:

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	Water	48.00% - 54.00%
	Sunflower oil	13.00% - 16.00%
	Modified Potato Starch E1412	9.00% - 11.00%
	Rice Flour	5.00% - 7.00%
25	Potato Dextrin	9.00% - 11.00%
	Maize Starch	4.00% - 6.00%
	Xanthan Gum	0.01% - 0.10%
	Sodium Bicarbonate	0.30% - 0.40%
	Puron AG	0.40% - 0.50%
30	Salt	1.00% - 2.00%
	Tumeric Extract Powder	0.01% - 0.10%
	Paprika Oleoresin	0.01% - 0.10%

Vegetable Oil	0.01% - 0.10%
Dextrose	0.30% - 0.40%
Guar Gum	0.01% - 0.10%